Premium 2 Burner With Side Burner

Assembly Instructions - Please keep for future reference | **3430770**

Dimensions
Width - 121cm
Depth - 57cm
Height - 105cm

Important - Please read this instructions fully before starting assembly

If you need help or have damaged or missing parts, call the **Customer Helpline: 08450 778888**

Safety and Care Advice

Important - Please read this instructions fully before starting assembly

- Read the instructions before using the appliance.
- Use outdoors only .
- For use with LPG bottled gas only. A regulator of 37mbar must be used for propane.
- This appliance must be kept away from flammable materials during use.
- LP gas cylinders should not be placed directly underneath the barbecue.
- LP gas cylinders must not be stored or used in the horizontal position. A leak would be very serious and liquid could enter the gas line.
- When igniting barbecue open its hood before lighting.
- Do not move the appliance during use.
- This barbecue must not be left unattended when lit.
- The hood handle can become very hot. Grip only the centre of the handle. Use of a cooking glove is advised.
- Use caution when opening the hood, as hot steam inside is released upon opening.
- WARNING: accessible parts may be very hot. Keep young children away.
- Turn off the gas supply at the gas cylinder after use.
- Do not modify the appliance.
- Never cover a barbecue until it has completely cooled.
- Never use the barbecue with the side shelf in the down position.
- Leak test annually, and whenever the gas bottle is removed or replaced.
- Do not store flammable materials near this barbecue.
- Do not use aerosols near this barbecue.
- Failure to follow the manual's instructions could result in serious injury or damage.
- If you have any queries regarding these instructions, contact your local dealer.
- The precautions to be taken in the case of blockage of the venture or venturis
- The recommendation of the use of protective gloves when handling particularly hot components.
- A note advising that parts sealed by the manufacturer or his agent shall not be manipulated by the user.

Gas and Regulator

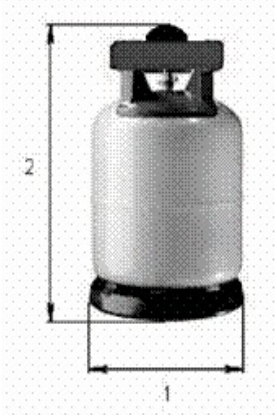
This barbecue can use propane LPG bottled gas only. Propane bottles will supply gas all year round, even on cold winter days. A spanner may be required to change gas bottles. The bottle should never be stood on the trolley base and placed directly under the barbecue. Gas bottles should never be stored or used laid on their side. Never store gas bottles indoors.

The regulator shall comply with EN12864.

YOU MUST HAVE THE PROPER REGULATOR AND BOTTLE IN ORDER FOR THE BARBECUE TO OPERATE SAFELY AND EFFICIENTLY. USE OF AN INCORRECT OR FAULTY REGULATOR IS DANGEROUS AND WILL INVALIDATE ANY WARRANTY. Please consult your local gas dealer for the most suitable gas bottles.

The type of cylinder to be used, their maximal external dimensions is as follow:

1. Maximum diameter or breadth is 310mm;
2. Maximum height is 570mm.



Safety and Care Advice

Installation

Selecting a Location
This barbecue is for outdoor use only and should be place in a well-ventilated area. Take care to ensure that it is not placed UNDER any combustible surface. The sides of the barbecue should NEVER be closer than 1 metre from any combustible surface. Keep this barbecue away from any flammable materials!

Precautions
Do not abstruct any ventilation openings in the barbecue body. Should you need to change the gas bottle, confirm that the barbecue is switched off, and that there are no sources of ignition(cigarettes, open flame, sparks,etc.) near before proceeding. Inspect the gas hose to ensure it is free of any twisting or tension. The hose should hang freely with no bends, folds, or kinks that could obstruct freeflow of tension.
The hose should hang freely with no bends, folds, or kinks that could obstruct free flow of gas.
Apart from the connection point, no part of the hose should touch any hot barbecue parts. Always inspect the hose for cuts, cracks, or excessive wear before use. If the hose is damaged, it must be replaced with hose suitable for use with LPG and meet the national standards for the country of use. The length of the hose shall not exceed 1.5m. N.B.-The date on U.K. hose is the date of manufacture, not the expiry date.

Fixing the Regulator to the Gas Bottle
Confirm all barbecue control knobs are in the off position. Connect the regulator to the gas bottle according to your regulator and bottle dealer's instructions.

Leak Testing (To be performed in a well-ventilated area.)
Confirm all control knobs are in the off position. Open the gas control valve on the bottle or regulator. Check for leaks by brushing a solution of ½ water and ½ soap over all gas system joints, including all valve connections, hose connections and regulator connections. NEVER USE AN OPEN FLAME to test for leaks at anytime. If bubbles form over any of the joints, there is a leak. Turn off the gas supply and retighten all joints. Repeat test. If bubbles form again, do not use the barbecue. Please contact your local dealer for assistance. Leak test your barbecue annually. Check the hose connections are tight and leak test them each time you reconnect the gas bottles.

Operation

Warning
Before proceeding, make certain that you understand the ***IMPORTANT INFORMATION*** section of this manual.

Preparation Before Cooking
To prevent foods from sticking to the cooking grill, please use a long handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session. **(Note: When cooking for the first time, paint colours may change slightly as a result. This is normal and should be expected.)**

Lighting the Main Burner
- Open the barbecue hood.
- Ensure all knobs are in the off position. Open the gas control valve on the gas bottle or regulator.
- Push in and turn the control knob to the Max position. Press the ignition button rapidly several times until left portion of the burner is lit. If burner fails to ignite, turn control knob to the off position and turn gas off at the bottle or regulator. Wait five minutes, then repeat the above steps. After successful lighting of the left side, ignite the remaining portion of the burner. If the burner fails to ignite after

following above procedure, turn all the knobs to the off position. Close the gas valve on the gas bottle. Wait 5 minutes, then repeat the above steps. If the barbecue still fails to light, please refer to the manual ignition instruction in the section below.

- After ignition, the burner should be burned at the high position for 3-5 minutes in order to preheat the barbecue. This process should be done before every cooking session. The hood (where applicable) should be open during preheating.
- After completion of preheating, the burner should normally be turned down to a lower position for best cooking results.

Manual Ignition Instruction for Main Burner

- Insert lit match through the match-lighting hole at the bottom of the barbecue body.
- Push in and turn the rightmost control knob anti-clockwise to the max position.
- After the right portion of the burner is lit, light the remaining portion of the burner.
- If burner fails to ignite, contact your local dealer for assistance.
- After ignition, the burner should be burned at the max position for 3-5 minutes in order to preheat the barbecue. This process should be done before every cooking session. The hood (where applicable) should be open during preheating.
- After completion of preheating, the burner should normally be turned down to a lower position for best cooking results.

Lighting the Side Burner

- Open the side burner hood.
- Keep side burner free.
- Set the control knob to off and turn on the gas supply.
- Push in and turn the control knob anti-clockwise to max position.
- Push the ignition button several times and the burner should ignite.
- If the burner fails to ignite after above procedure, turn the knob to the off position and close the gas valve. Wait 5 minutes and then repeat the above steps. If the barbecue still fails to light, please refer to the manual ignition instruction in the section below.

Manual Ignition Instruction for Side Burner

- Set the control knob to the off position.
- Apply a lit match on the gap to burner ports.
- Push and turn the control knob anti-clockwise to max position and the burner should ignite. If the burner fails to ignite, contact your local dealer for assistance.

Roasting Hood Cooking

Barbecues equipped with a roasting hood give the option of cooking with hood closed to form an ‘oven’ for roasting food, such as joints of meat, whole chickens, etc.

When roasting, turn the burner under the food to the OFF position. Close the hood and turn the other burner down to a lower setting i.e. low to medium to achieve the temperature required. DO NOT ALLOW YOUR BARBECUE TO OVERHEAT. Avoid lifting the hood unnecessarily as heat is lost each time the hood is opened.

End of Cooking Session

After each cooking session, turn the barbecue burner to the “max” position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier. Make sure the hood is open during this process.

Turning Off Your Barbecue

When you have finished using your barbecue, turn all the control valves fully clockwise to the “Off” position, then switch off the gas at the bottle. Wait until the barbecue is sufficiently cool before closing its hood.

Safety and Care Advice

Care and Maintenance

Regularly clean your barbecue between uses and especially after extended periods of storage. Ensure the barbecue and its components are sufficiently cool before cleaning. Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.

- Never douse the barbecue with water when its surfaces are hot.
- Never handle hot parts with unprotected hands.

Cooking Grill
Clean with hot soapy water. To remove any food residue, use a mild cream cleaner on a bristle brush. Rinse well and dry thoroughly.

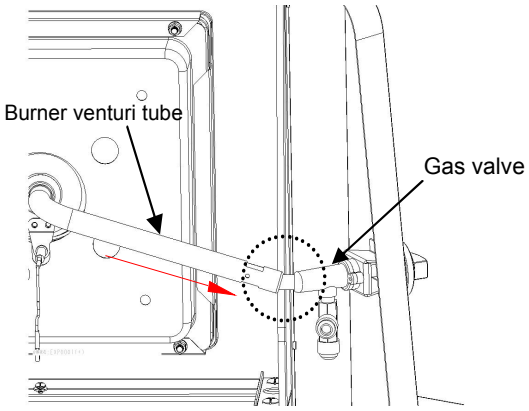
Burner Maintenance
Your burner has been preset for optimal flame performance. You will normally see a blue flame, possibly with a small yellow tip when the burner is alight. If the flame pattern is significantly yellow, this could be a problem caused by grease from cooking blocking the burner or spiders or other insects in the burner venturi. This can result in the flow of the gas and air mixture being restricted or blocked which may result in a fire behind the control panel causing serious damage to your barbecue. If this happens, the gas should be immediately turned off at the bottle. Burners should be inspected and cleaned on a regular basis in addition to the following conditions:

1) Bringing the barbecue out of storage.
2) One or more of the burners do not ignite.
3) The burner flame pattern is significantly yellow.
4) The gas ignites behind the control panel.

To clean a burner, remove it from the barbecue. The outside of the burner can be cleaned with a wire brush. Clean the portholes with a pipe cleaner or piece of wire. Take care not to enlarge the portholes. Clean the insect screen on the end of the venturi tube with a bristle brush (i.e. an old toothbrush). Clean the venturi tube with a pipe cleaner or piece of wire. You may need a torch to see into the venturi tube to make sure it is clear. ”Turn the burner up on end and lightly tap against a piece of wood to dislodge any debris from inside.”

Barbecue Body
Regularly remove excess grease or fat from the barbecue body with a soft plastic or wooden scraper. It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only. Remove cooking surfaces and burners before full cleaning. Do not immerse the gas controls or manifold in water. Check burner operation after carefully refitting into body.

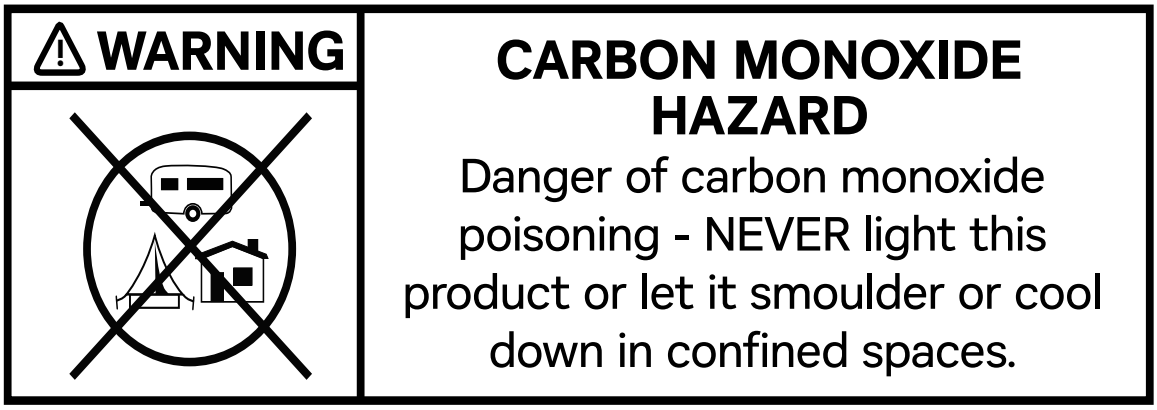
Whenever a barbecue is being assembled for the first time or its burners are being cleaned, make sure each gas valve tip goes into the burner venturi tube completely during the assemble or re-assemble process.



Safety and Care Advice

Fixings
All screws and bolts, etc. should be checked and tightened on a regular basis.

Storage
Store your barbecue in a cool dry place. It must be inspected on a regular basis as damp or condensation can form which may result in damage to the barbecue. It may be necessary to dry the barbecue and the inside of the cover if used. Mould can grow under these conditions and should be cleaned and treated if required. Any rust that is found that does not come into contact with the food should be treated with a rust inhibitor and painted with barbecue paint or a heat resistant paint. Chrome plated warming racks and grills should be coated with cooking oil. Wrap the burners in aluminium foil to help prevent insects or other debris from obstructing the burners. The gas bottle must be always be disconnected from the barbecue and stored in a well ventilated area at least 1 metre away from any fixed ignition source. Do not store inside residential accommodation. Never store cylinders below ground level (e.g. cellars). Do not let children tamper with bottles.

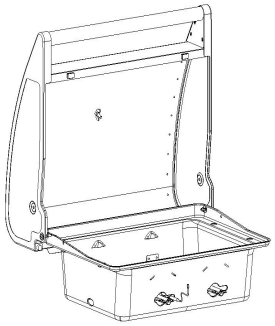

⚠ WARNING
CARBON MONOXIDE HAZARD
Danger of carbon monoxide poisoning - NEVER light this product or let it smoulder or cool down in confined spaces.

Note: if required the next page can be cut out and used as reference throughout the assembly. Keep this page with these instructions for future reference.

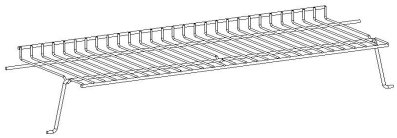
Components - Parts

If you have damaged or missing components, call the Customer Helpline: 08450 778888

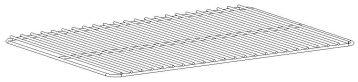
Please check you have all the panels listed below



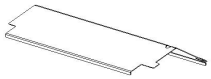
1 Grill Assembly x1



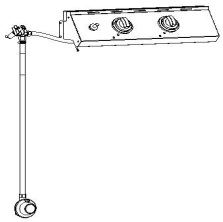
2 Warming rack x1



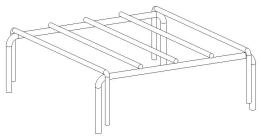
3 Cooking grill x1



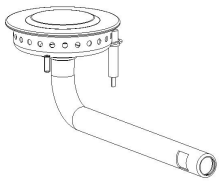
4 Heat tent x2



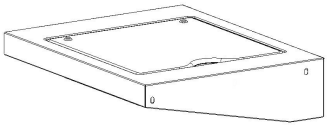
5 Control panel assembly x 1



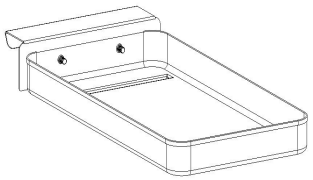
6 Side burner grate x1



7 Side Burner assembly x1



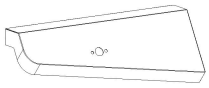
8 Left Side shelf x1



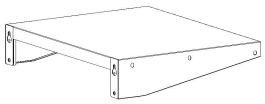
9 Grease tray x1

Components - Parts

Please check you have all the panels listed below

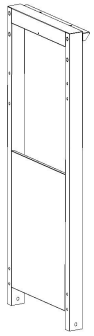


10 Left fascia x 1

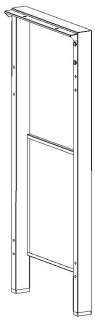


11 Right side shelf x 1

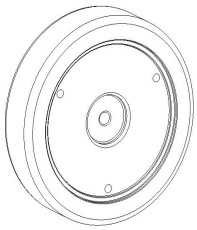
12 Bottom shelf assembly x1



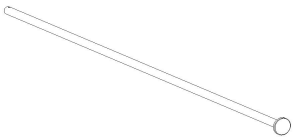
13 Cart - Left side panel assembly x1



14 Cart - Right side panel assembly x1

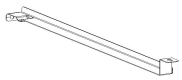


15 Wheel x2



16 Wheel axel x1

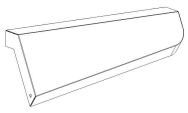
17 Tray supporter x1



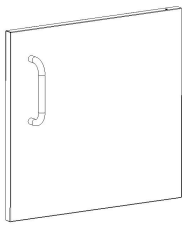
18 Tray supporter x1

19 Upper door supporter x1

20 Back supporter x1



21 Right fascia x1

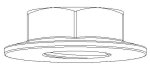
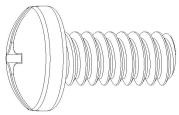
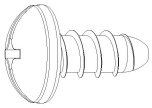
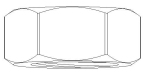
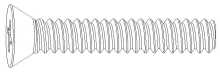
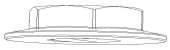
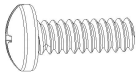
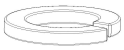
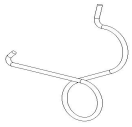


22 Door assemblyx1

Components - Fittings

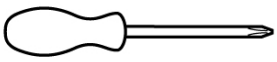
Please check you have all the panels listed below

Note：The quantities below are the correct amount to complete the assembly.

A 1/4"-20UNCX60 Screw x 16	B  1/4"-20UNC Nut x 16	C  1/4"-20UNCX13 Screw x 12
D  #8X3/8" Tapping Screwx 2	E No.8 Wing Nut x 1	F  NO.10-24UNC Nut x 2
G  NO.10-24UNCx13 Screw x 2	H Main Burner Hook x 2	I Split Pin
J ⌖5 Lock washer x 7	K ⌖5 washer x 7	L  NO.10-24UNC Nut x 4
M Heat insulation Washer x 5	N  NO.10-24UNCx13 Screw x 13	O  ⌖7 Lock washer x 4
P ⌖7 washer x 4	Q Wheel bushing x 3	R  Side Burner Pin x 1
T Side Burner Knob x 1		

Components - Fittings

Tool required



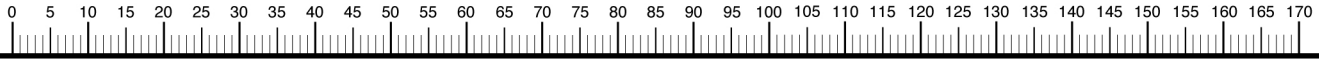
Philips screwdriver

Small hammer

Wrench
(Do not provided in this product)

Ruler/ tape measure

Ruler - Use this ruler to help correctly identify the screws

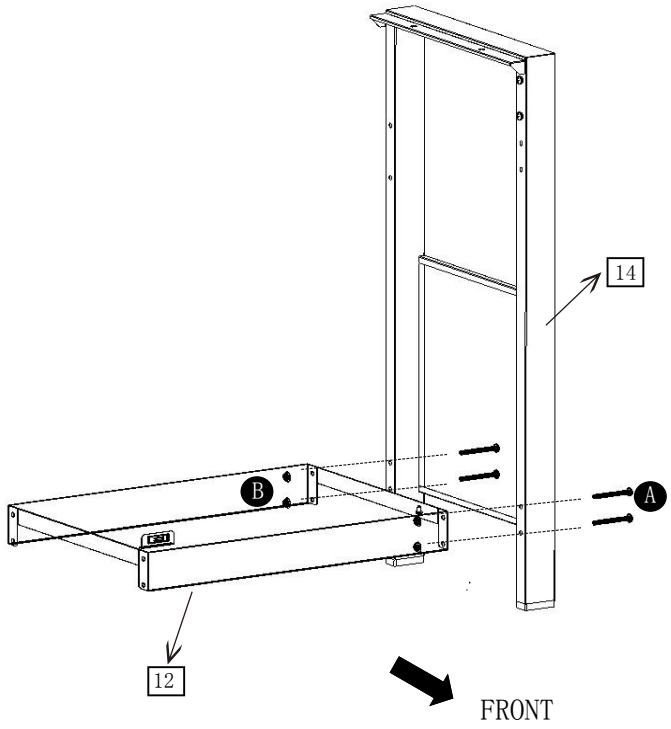


Assembly Instructions

Step 1

Put the right panel assembly 14 on the bottom assembly 12 using Ⓐ and Ⓑ.

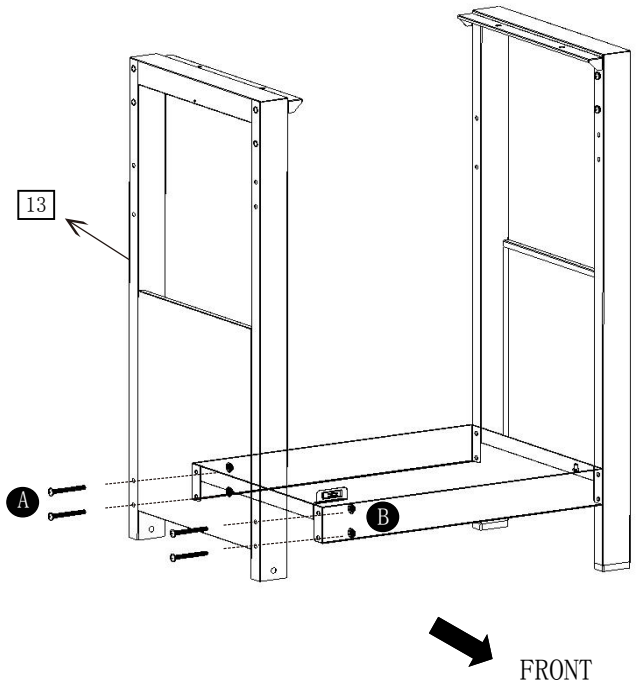
Check the orientation of all panel assemblies and fix the bolts tightly by the screwdriver.



Step 2

Put the left panel assembly 13 on the bottom assembly 12 using Ⓐ and Ⓑ.

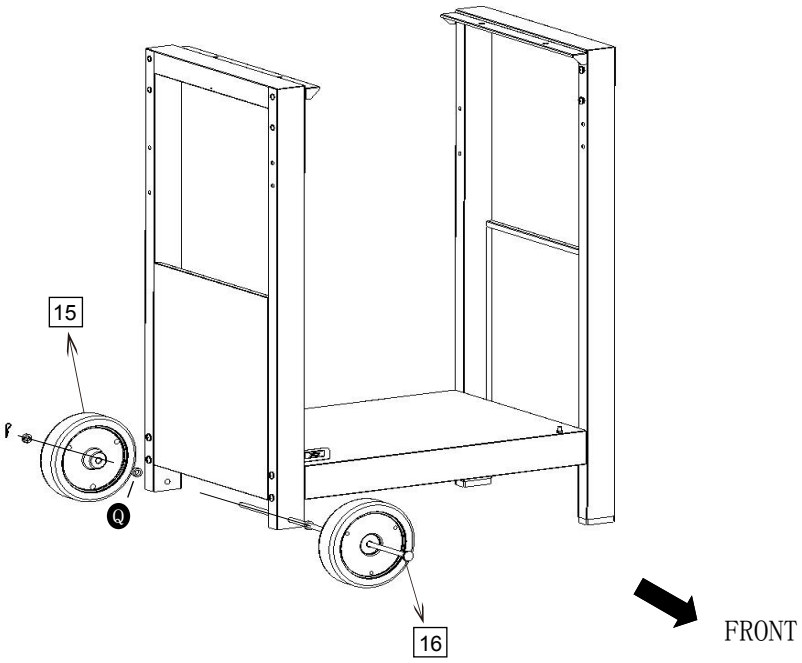
Check the orientation of all panel assemblies and fix the bolts tightly by the screwdriver.



Assembly Instructions

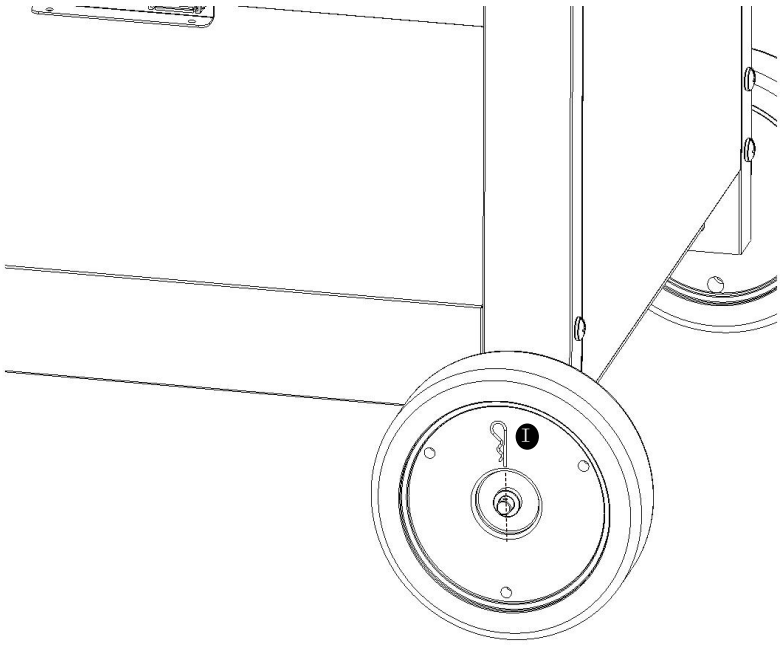
Step 3

put the wheel [15] into the axle [16]
also put the bushing Q in.
Insert the axle [16] to the left
panel assembly [13] .
put again a bushing Q
through the axel then put
another wheel [15] with bushing.



Step 4

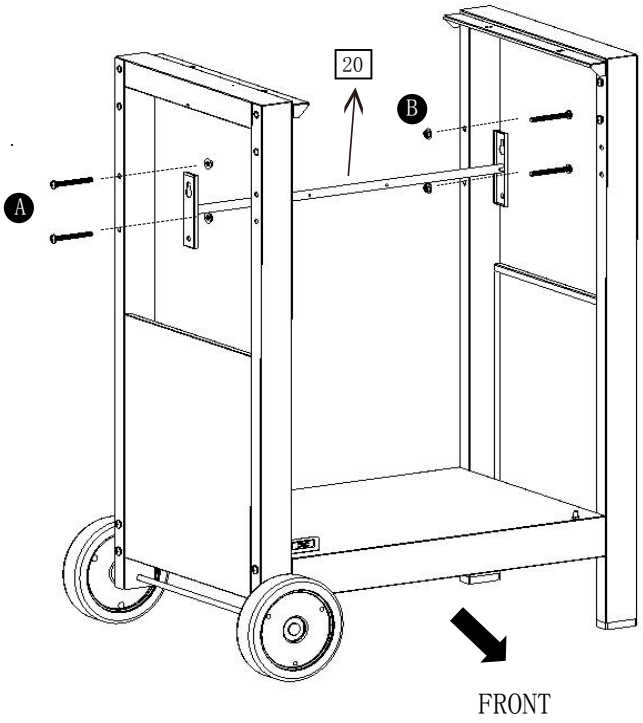
secure them by the split pin I .



Assembly Instructions

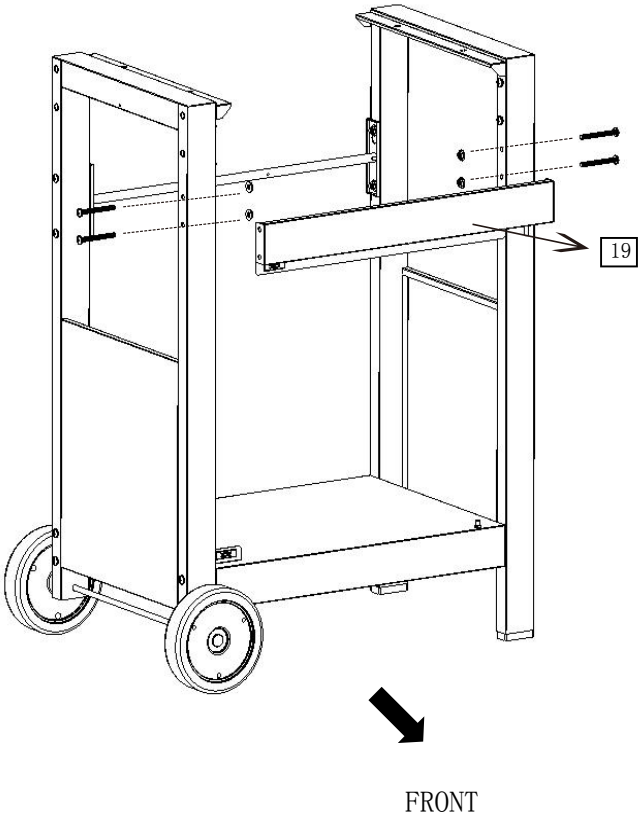
Step 5

Fix the back supporter 20 by using Ⓐ and Ⓑ.



Step 6

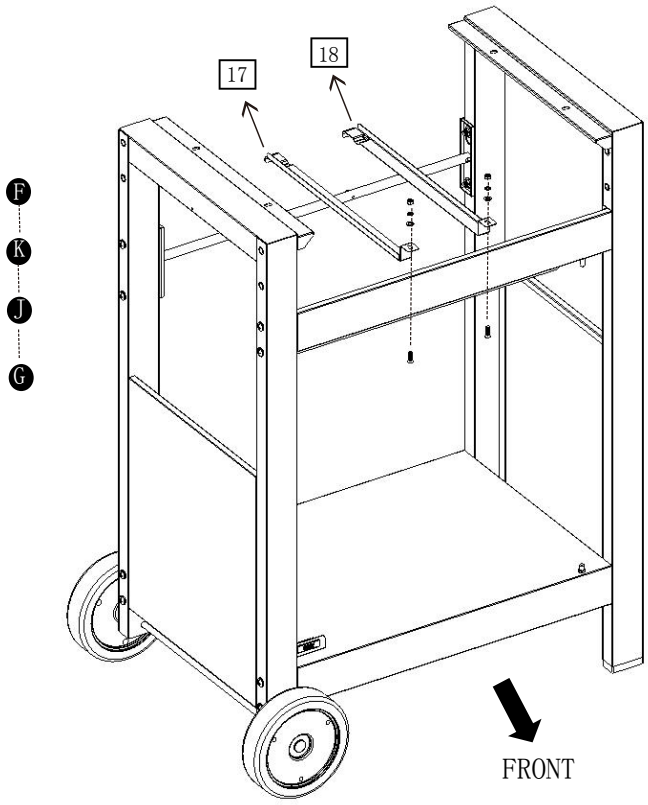
Fix the upper door supporter 19 by using Ⓐ and Ⓑ.



Assembly Instructions

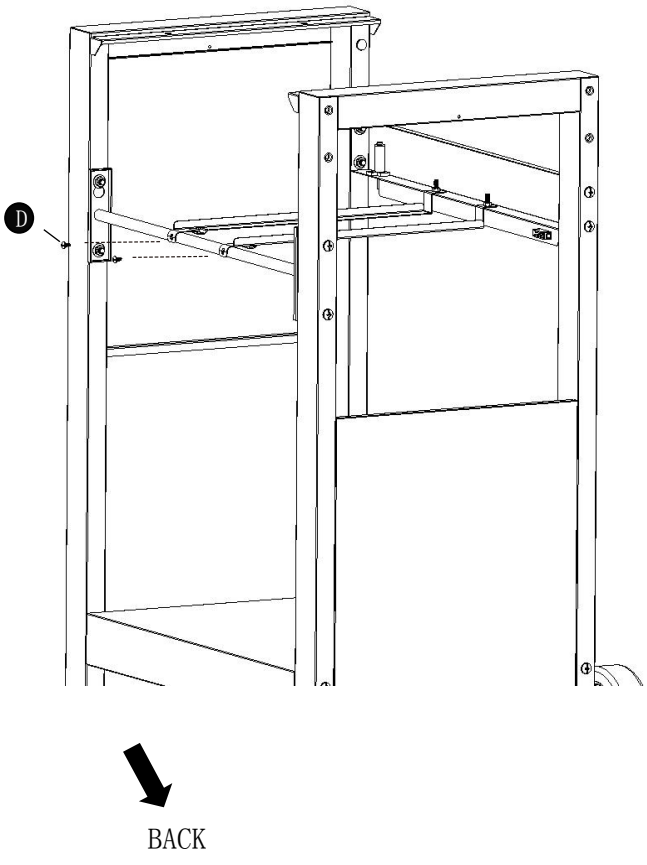
Step 7

Fix the two tray supporter 17 and 18 by using F and G also J and K .



Step 8

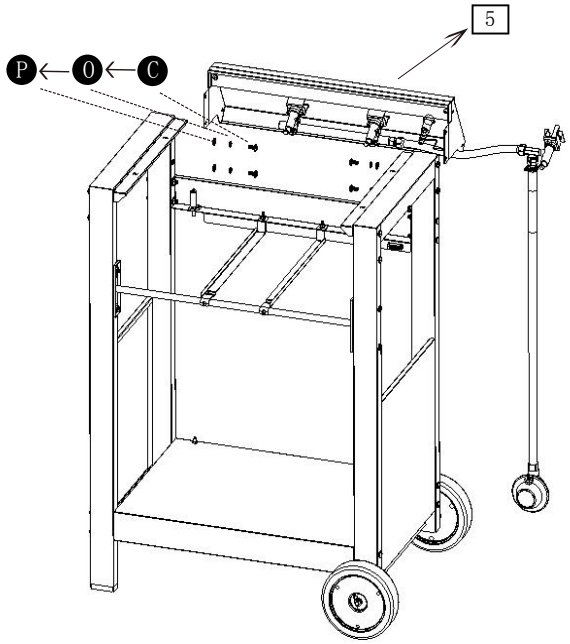
Fix the back side of tray supporters 17 and 18 by using D.



Assembly Instructions

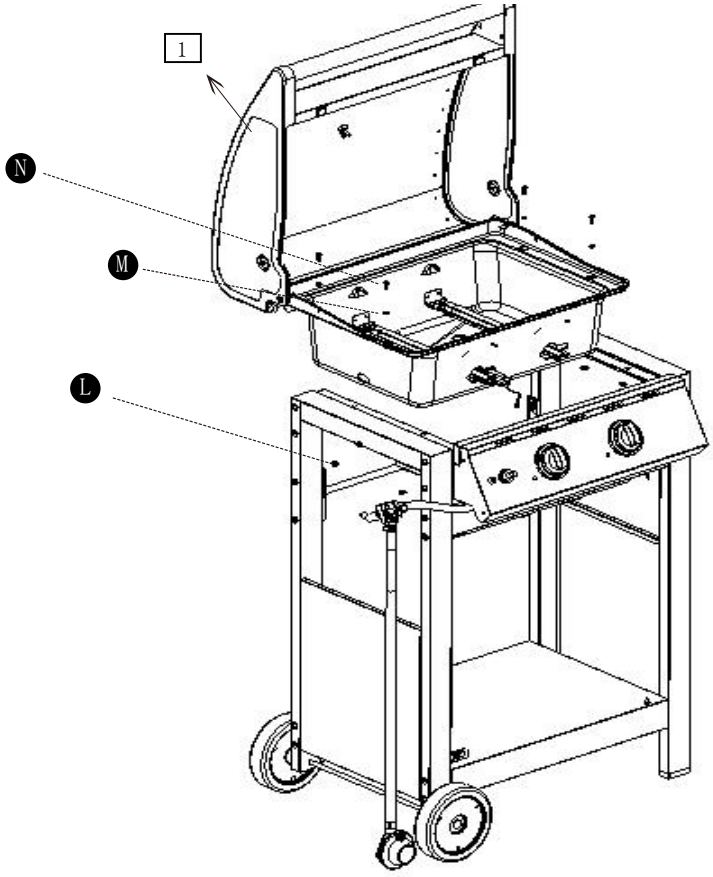
Step 9

Fix the control panel assembly [5] on the trolley by using C O and P .



Step 10

Fix the grill assembly [1] on the the trolley by using N, M and L .

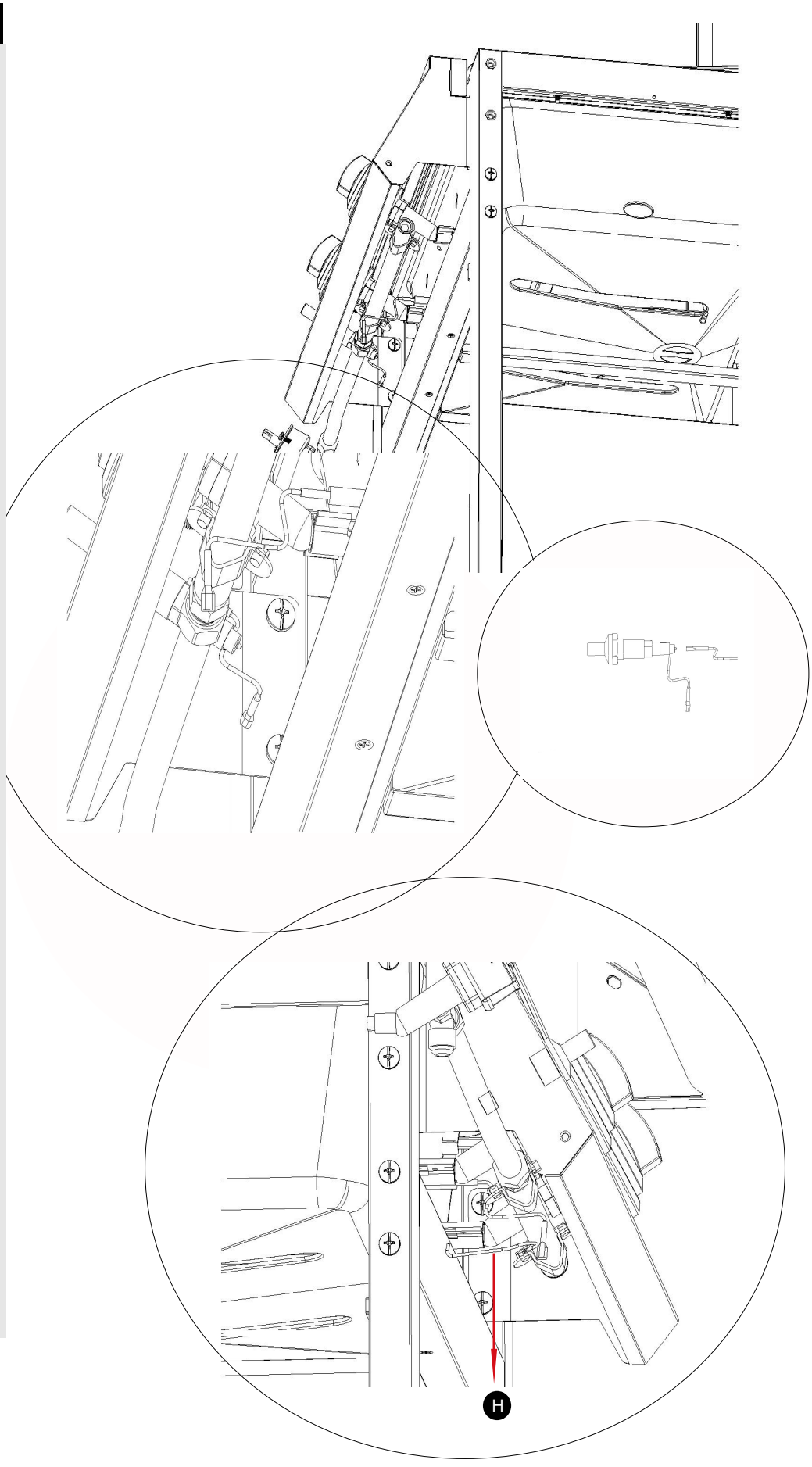


Assembly Instructions

Step 11

Fix the electrode wire to the ignitor.

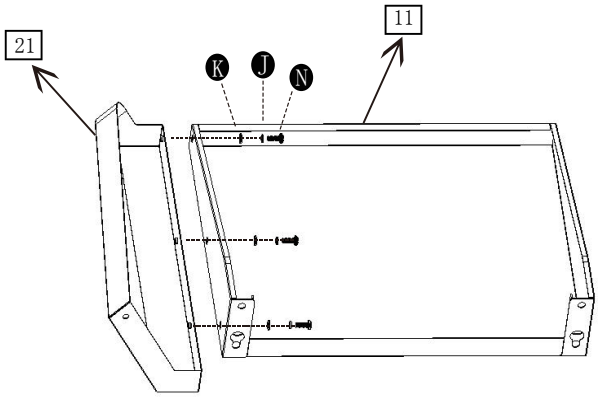
And fix the main burner with the main burner hook (H).



Assembly Instructions

Step 12

Fix the right fascia 21
to the right side shelf 11
by using N , J and K .

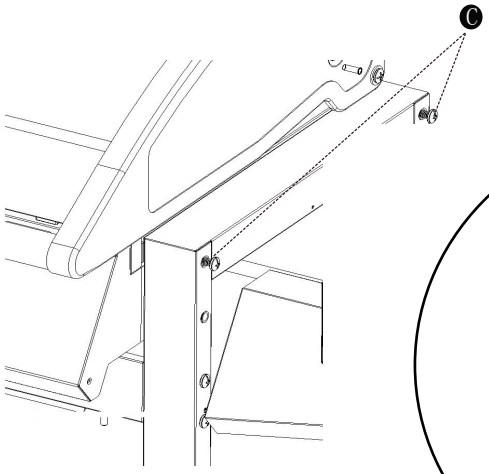


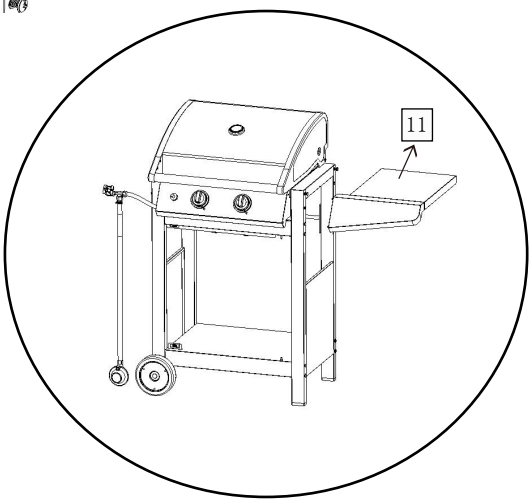
Step 13

a: Fix the right side shelf 11
by using C .First fix C
to the trolley halfly, then put
the right side shelf on it,
finally fix them together.

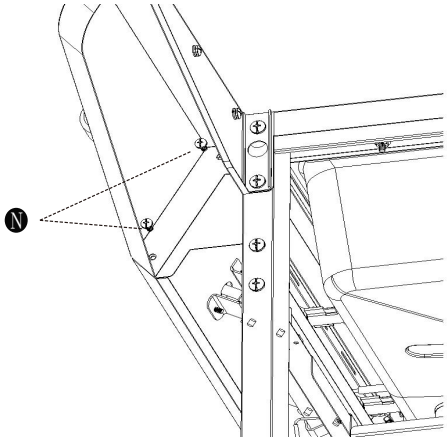
b: Assemble the side panel
to the control panel by N .

a:





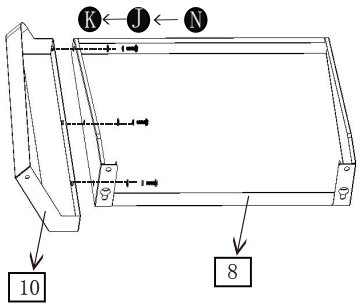
b:

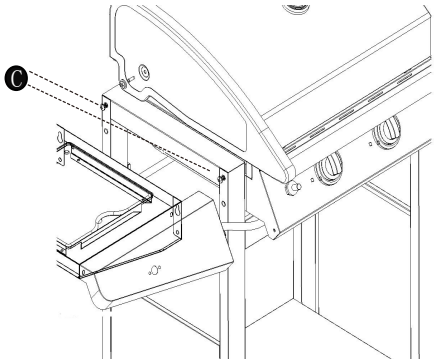


Assembly Instructions

Step 14

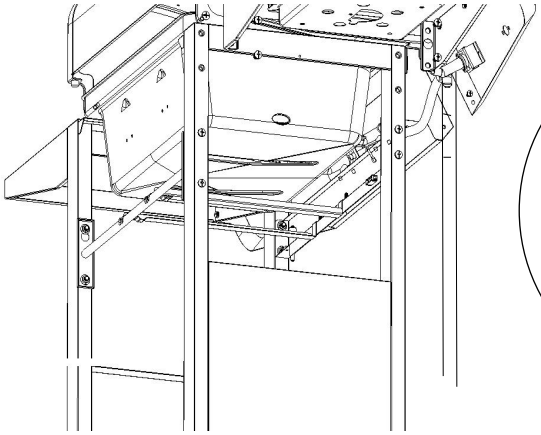
Fix the left fascia [10] to the left left side shelf [8] by using ⓃⒿ and Ⓚ .

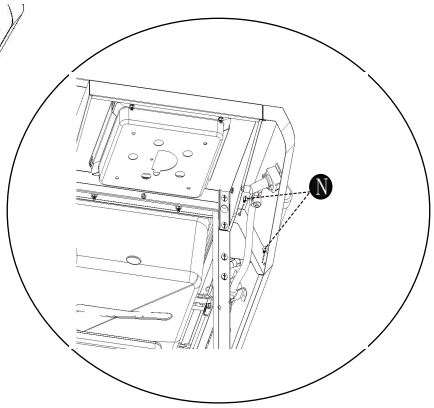




Fix the Ⓒ to the trolley halfly, put the left side shelf [8] onto the trolley then fix them.

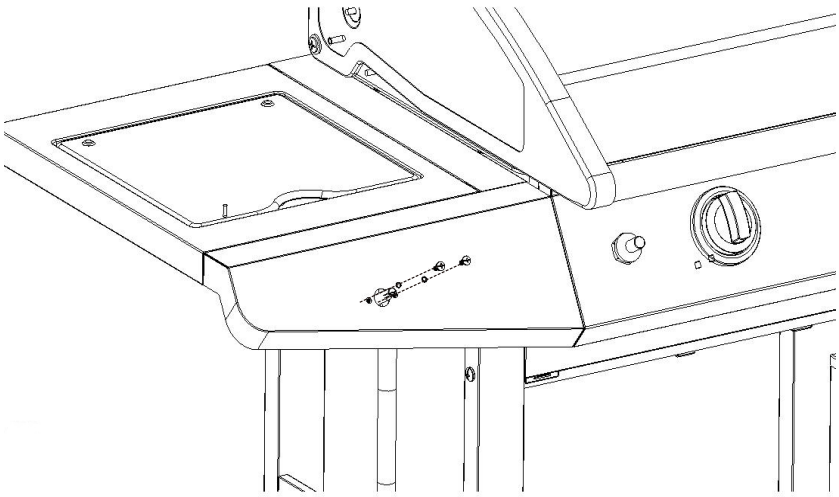
Fix the left side panel [13] by using Ⓝ.





Step 15

Loosen the screws pre-assembled in the valve, put the valve stem through the fascia hole then fix it with the screws.

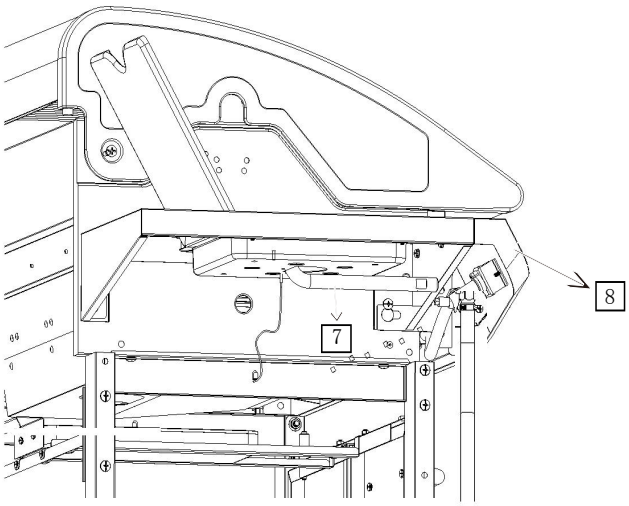


Assembly Instructions

Step 16

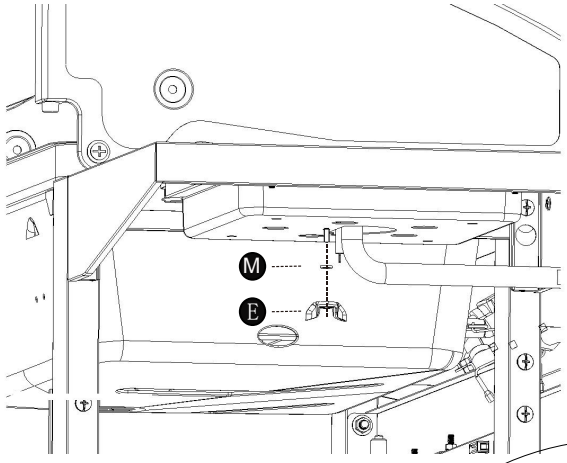
a: Put the side burner assembly [7] through the holes of the left side shelf assembly [8] .

a:



b: Fix the side burner assembly [7] into the left side shelf assembly [8] by using Ⓔ and Ⓜ .

b:

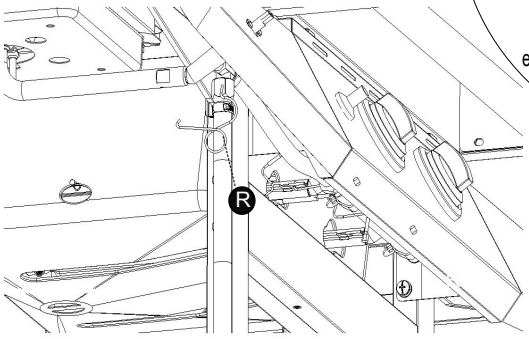


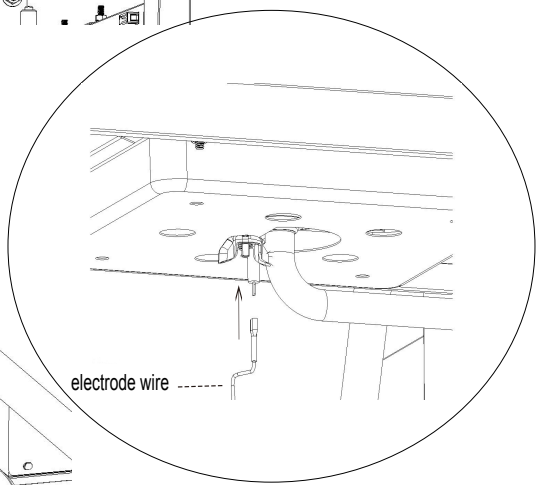
C: Fix the side burner and the valve with side burner pin Ⓡ connect the side burner to the electrode wire.

Important:

Make sure the valve tip goes into the venturi tube completely with good alignment.

C:

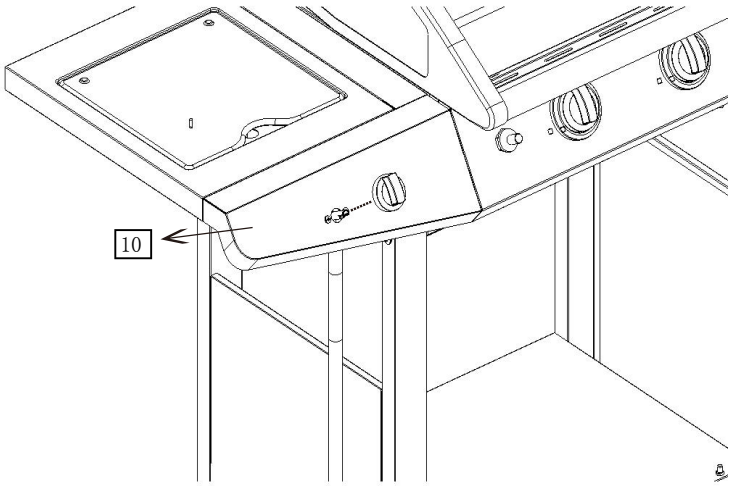




Assembly Instructions

Step 17

Fix the side burner knob ⓣ directly onto the left fascia [10]



Step 18

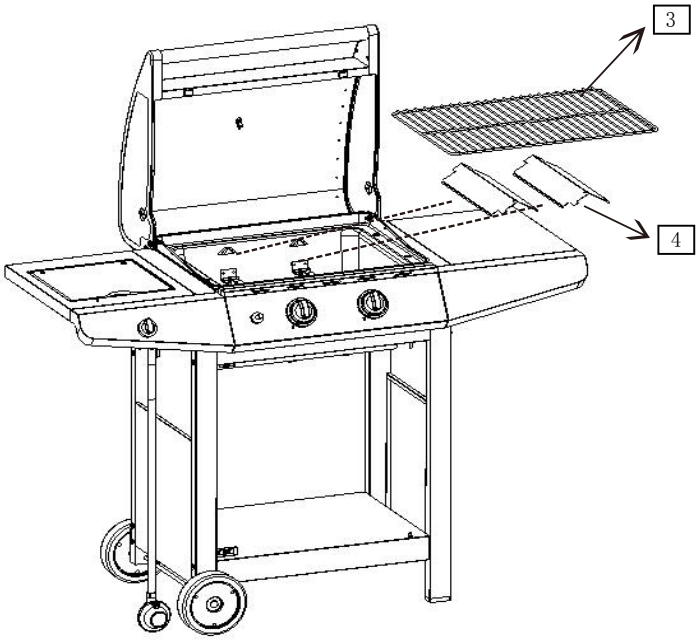
Put the side burner grate [6] onto the side burner.

Assembly Instructions

Step 19

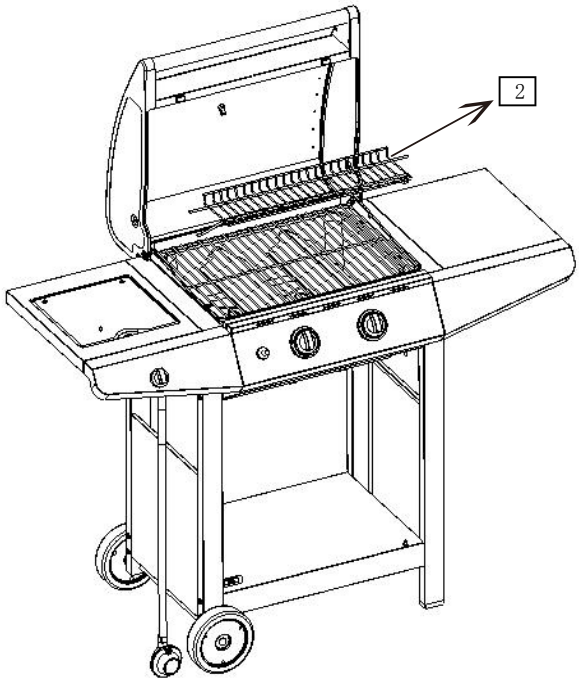
Put the heat tent [4] into the grill assembly [1].

Then put the cooking grill [3] up on the grill assembly [1].



Step 20

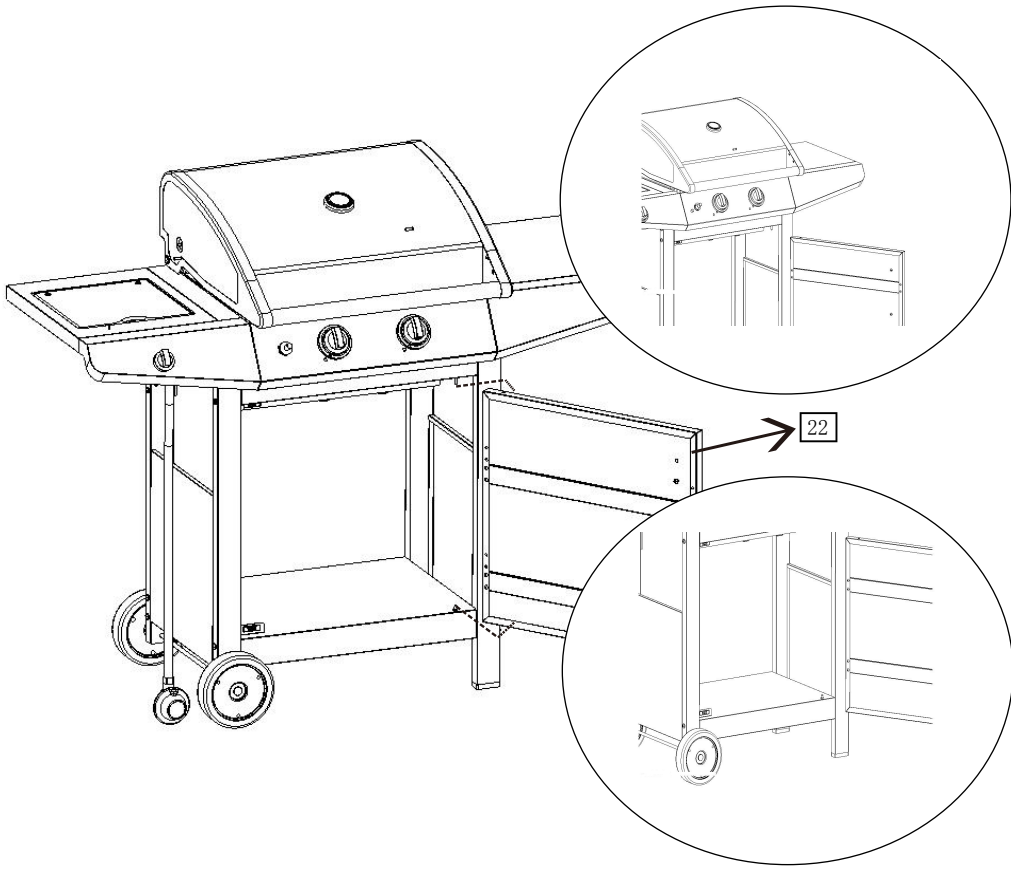
Put the warming rack [2] onto the grill assembly [1].



Assembly Instructions

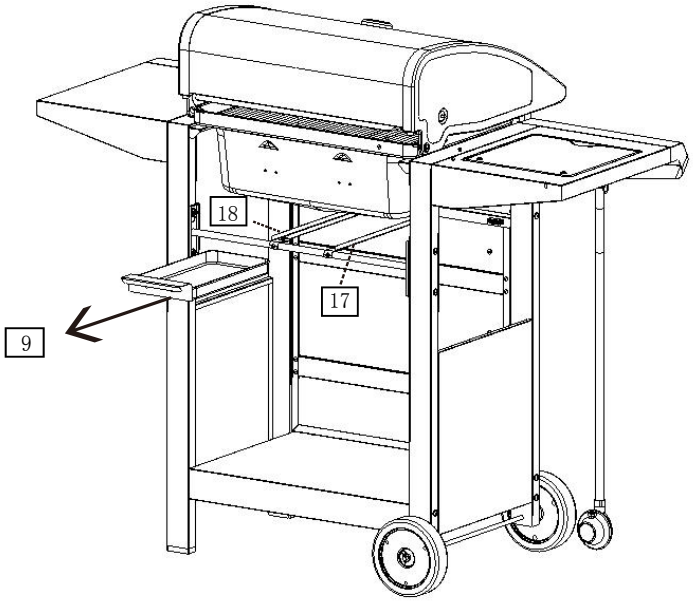
Step 21

Assemble the door assembly [22] into the trolley .



Step 22

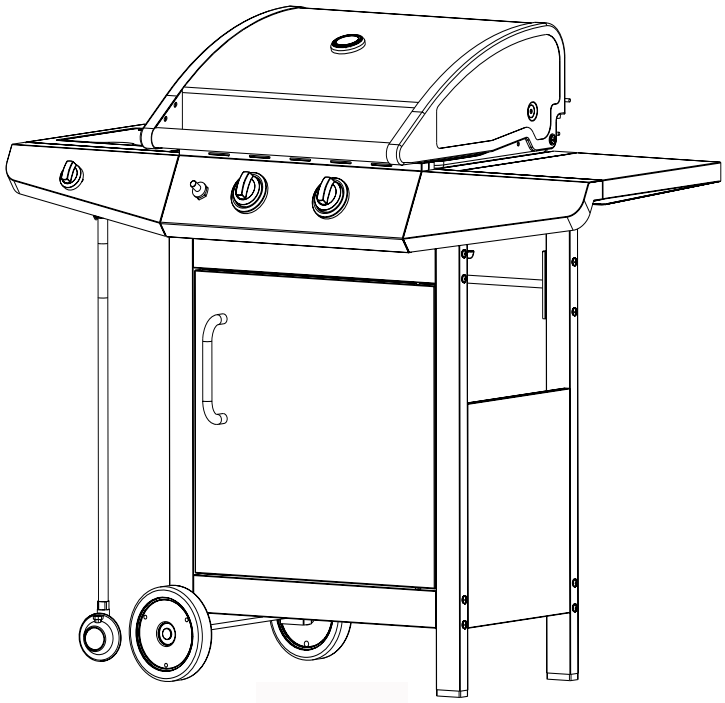
Put the grease tray [9] onto the grease tray supporter [17] and [18] .



Assembly Instructions

Step 23

Assembly is complete.



If you need help or have damaged or missing parts, call the **Customer Helpline: 08450 778888**

Technical Specification

CE	CE 0598 PIN: 598 CN 371
Model Number	G21305
Gas Category	I3+(28-30/37)
Type of Gas & Pressure	G30/31 - 28-30/37mbar
Argos CAT. Number	3430770
Injector Size (Main Burner)	0.87mm
Injector Size (Side Burner)	0.75mm
Total Heat Input	8.5 kW
2 Burner Heat Input	6.2 kW
Side Burner Heat Input	2.3 kW
Gas Consumption	619 g/h
Country of Destination	GB and IE

This barbecue grill is produced for Argos Limited:
AVEBURY, MILTON KEYNES MK9 2NW

www.argos.co.uk

Winners Products Engineer Ltd.
25/F Top Glory Tower, 262 Gkoucester Road, Causeway Bay, HONG KONG

Troubleshooting

Problem	*Possible Cause*	*Solution*
Burner will not light using the ignition *system*	LP gas cylinder is empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replace
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Electrode wire is loose or disconnected on electrode or ignition unit.	Reconnect wire
	Electrode or wire is damaged	Change electrode and wire
	Faulty push button ignitor	Change ignitor
Burner will not light with a match	LP gas cylinder is empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replace
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
Low flame or flashback (fire in burner tube— a hissing or roaring noise may be heard)	LP gas cylinder too small	Use larger cylinder.
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Windy conditions.	Use BBQ in a more sheltered position
Gas valve knob difficult to turn	Gas valve jammed	Replace gas valve